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HOMEMAKERS' CHAT

Wednesday, June 19, 1940.

(FOR BROADCAST USE ONLY)

Subject: "HOME-MADE CHEESE." Information from Bureau of Dairy Industry, U. S. Department of Agriculture. Publications available, Farmers' Bulletins 1734-F, and 1451-F.

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A Montana ranch owner's wife sent a question the other day about making pimiento cheese at home. This question led to the discovery that there are at least three kinds of cheese you can make from the surplus milk on the farm without elaborate equipment, and any of them are good with added pimiento. There are also lots of other ways you can change the flavor of these home-made cheeses, or use them in cooking.

Here's the question: "At a community gathering a woman brought some delicious cream pimiento cheese which she had made herself. But she grudgingly guarded the secret of making it, and now has moved away. Can you give me a recipe for such a cheese?"

Yes, we can. Putting pimientos into cream cheese is quite simple. At least, that is what the cheese specialist of the Bureau of Dairy Industry say. . But before I tell you how, let's make some distinctions between the cheeses often made in the home kitchen- cream cheese, Neufchatel cheese, cottage cheese, and "pot" cheese. The first two are very similar and are uncooked. Cottage cheese and pot cheese are the same to begin with, and are cooked, at low temperature (110 degrees Fahrenheit) for 30 minutes. The pot cheese is treated in a special way after that, to develop a characteristic flavor. All of these cheeses are meant to be eaten within a few days after they are made.

You can add pimientos to any of them. The cheese specialist believes the woman who wrote in had tasted some cream cheese flavored in this way. Neufchatel



and cream cheese both belong to the same group, but while you make Neufchatel cheese from ordinary milk containing about 4 percent butterfat, cream cheese calls for actual cream, and if milk is used cream has to be added.

The method is the same for making either cheese. You heat the milk or cream to about 75 degrees. Then you add a naturally soured milk or a starter and rennet. You set the milk away for 13 to 16 hours in a place where the temperature of 75 degrees can be maintained. For a gallon of milk you use only about 1 tablespoonful of starter and 2 drops of commercial rennet, or one tablespoonful of solution containing a dissolved junket tablet.

When the milk is firmly coagulated and slightly wheyed off, drain the whey from the curd through a strong cloth. This takes 2 or 3 hours. The cake of curd you get from this draining is your cheese. It has to be worked smooth and salted, and that is when you add pimiento. One part pimiento to 12 parts of cheese is a good proportion. You can keep this cheese from 6 to 12 days at a refrigerator temperature below 50 degrees. If you let the storage temperature go any higher the cheese will soon sour.

We won't go into details on making cottage cheese because you can get a bulletin on the subject from the U. S. Department of Agriculture. Ask for Farmers' Bulletin 1451-F, Making and Using Cottage Cheese at home. That word "Using" refers to about 5 pages of recipes, which include adding pimientos.

Here's a recipe for Yellow Cream Cheese that isn't in that bulletin. And you can add pimientos to it if you like. Ready to jot down the ingredients? Make cottage cheese from a gallon of clabbered milk. Heat in the double boiler to 110 degrees, and hold for 30 minutes. Drain until the curd is dry. Work the curd into small particles. To each cupful of pulverized curd allow 1 quarter teaspoon soda and 2 ounces of butter. Mix thoroughly. Melt slowly in a double boiler. Heat gradually until smooth, stirring constantly. Remove from the stove



and add 1/2 cup of thick sour cream, 1/2 teaspoon of salt, and 1/4 teaspoon cheese coloring. Mix well, and pour into a bowl and cool. (Add pimientoes if you like.) Stir or beat the cheese while cooling to make it smoother. This cheese requires no curing, but it should be stored in a cool place.

Those who buy their cottage cheese from a store or dairy can also make this cheese. Then if you would like to try Pennsylvania "pot" cheese or Koch-Kaese here's how you make it: Put a quart of ordinary cottage cheese in a crock or pot, cover it, and keep in a warm place (70 to 80 degrees Fahrenheit) from 4 to 7 days. Stir once or twice a day until it has ripened to a semi-liquid condition. The particles of curd become covered with a wrinkled, gelatinous mass of mold. Beneath that is a layer of semi-liquid curd with a strong characteristic odor and taste.

At this stage, you boil the potful of cheese slowly for about 20 minutes, stirring constantly. When the curd is melted and smooth, add a tablespoon of melted butter or cream, a teaspoonful of salt, and other flavor, such as a teaspoonful of caraway seed, if you like it. While the mixture is still hot and in liquid form, pour it into molds, cups, or glasses to cool. Serve cold.

Some recipes for pot cheese call for a beaten egg yold with the other added ingredients, and if pimientoes are used they go in instead of caraway seed.

I started out by mentioning 3 kinds of home-made cheese which are good mixed with pimientoes. The cream cheese are one kind; cottage cheese another, and the third kind is ordinary American, or cheddar type cheese, made on a great many farms for home use. Plain American cheese can be stored for months. If you want your American cheese flavored with pimiento, mix only a small amount at a time. Put the cheese through the meat grinder and add the chopped pimiento. You can also add pimiento to the curd at the time of salting.

If you're interested in making American cheese with home equipment, you can get a bulletin telling how. The number is Farmers' Bulletin 1734-F. And don't forget you can also get one on cottage cheese, - 1451-F. Write to the U.S. Department of Agriculture for these bulletins.



